

@DRINKATFRANKLIN

www.franklinroom.com

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TAKE OUT & DELIVERY

Please inform your server  
of any dietary restrictions.

{v} vegetarian item  
\* can be made vegetarian

## SOUPS & SALADS

<b>CORN CHOWDER</b> .....	\$7
nichols farm yellow corn, potato, celery, creme fraiche	
<b>CARAMELIZED LEEK SOUP</b> .....	\$7
applewood smoked bacon, green onion, olive oil	
<b>ROASTED BEET SALAD {V}</b> .....	\$8
arugula, walnuts, goat cheese, citrus honey vinaigrette	
<b>HOUSE SALAD {V}</b> .....	\$7
romaine, arugula, gem lettuce, tomato, crouton, garlic-balsamic vinaigrette	
<b>ROSEMARY CHICKEN SALAD</b> .....	\$14
free bird's amish chicken breast, romaine, avocado, tomato, charred corn, crouton, citrus honey vinaigrette	
<b>SOUTHWEST AMISH CHICKEN SALAD</b> .....	\$15
free bird's amish chicken breast, gem lettuce, romaine, avocado, tomato, charred corn, bacon, tortilla strips, house chipotle dressing	
<b>TUNA NICOISE SALAD</b> .....	\$16
pacific northwest albacore tuna, gem lettuce, tomato, boiled egg, olive, confit potato, shaved shallot, caper, sweet-miso vinaigrette	
<b>STEAK SALAD</b> .....	\$16
sliced 30 day aged butcher's steak, romaine, arugula, tomato, crispy pearl onion, parsley, fontinella, A1 balsamic	

## SNACKS & SMALLER FARE

<b>BOURBON BATTERED CHEESE CURDS</b> .....	\$9
house chipotle sauce	
<b>ROSEMARY ROASTED NUTS</b> .....	\$5
<b>CAULIFLOWER PARMESAN TOTS {V}</b> .....	\$8
paprika, house blue cheese sauce	
<b>TRUFFLE FRIES</b> .....	\$8
natural cut fries, parmesan, parsley, black truffle aioli	
<b>BLACK TRUFFLE BURRATA</b> .....	\$15
hand-made burrata, heirloom tomato, toasted baguette	
<b>CRISPY ROCK SHRIMP</b> .....	\$15
creamy chili sauce, yuzu	
<b>PRIME STEAK TARTARE</b> .....	\$16
capers, shallot, parmesan crisp, egg yolk, toasted baguette	
<b>SMOKED WHITEFISH RILLETTE</b> .....	\$11
celery, radish, lemon, fall apple, polenta cakes	
<b>HEIRLOOM CARROTS {V}</b> .....	\$10
bourbon maple glaze, carrot puree, pumpkinnickel, carrot chips	
<b>MOREL MUSHROOM RISOTTO {V}</b> .....	\$15
fiddlehead fern, shiitake, black rice, parmesan, pea tendrils	

## WAGYU BURGERS & SANDWICHES

choice of house salad, beet salad or natural cut fries  
{substitute truffle fries for +3}

<b>CHEESEBURGER {ADD APPLEWOOD SMOKED BACON + \$2}</b> .....	\$16
mishima reserve wagyu beef, bib lettuce, tomato, american cheese, special sauce, pretzel bun	
<b>SURF &amp; TURF</b> .....	\$20
mishima reserve wagyu beef, soft shell crab, black truffle aioli, bib lettuce, american, provolone, fried egg, pretzel bun	
<b>SPICY BOURBON</b> .....	\$18
mishima reserve wagyu beef, kimchi, applewood bacon bits, red onion, provolone, house spicy bourbon miso, pretzel bun	
<b>REUBEN</b> .....	\$17
3 day house cured corned beef, sauerkraut, russian dressing, fontinella, rye	
<b>NEW ENGLAND SEAFOOD ROLL</b> .....	\$20
alaskan king crab, shrimp, chopped celery, fennel, tarragon mayo, toasted new england roll	
<b>ALBACORE TUNA MELT</b> .....	\$17
pacific northwest seared tuna steak, grilled tomato, pickled onion, provolone, spinach, fennel, tartar, sourdough	
<b>HOUSE-SMOKED PULLED PORK SANDWICH</b> .....	\$15
house slaw, american, sweet bbq sauce, brioche bun	
<b>CRISPY COD SANDWICH</b> .....	\$16
atlantic cod, house slaw, malt vinegar aioli, broche bun	
<b>BLACKENED CHICKEN SANDWICH</b> .....	\$15
free bird's amish chicken breast, avocado, tomato, bib lettuce	

## LARGER FARE

<b>BUTCHER'S STEAK FRITES</b> .....	\$28
30 day aged black angus butcher's steak, rosemary, whipped béarnaise, black truffle fries	
<b>SLOW ROASTED BEEF SHORT RIB</b> .....	\$26
5 hour slow braise, nichols farm leek and potato puree, spring apple, watercress, natural beef jus	
<b>LOCH DUART SCOTTISH SALMON</b> .....	\$25
shiitake mushrooms, bok choy, sweet soy, sake	
<b>COLORADO LAMB SHANK</b> .....	\$27
fingerling potatoes, heirloom carrots, pearl onions, natural lamb jus	
<b>SQUID INK PASTA</b> .....	\$21
handmade fettuccine pasta, alaskan king crab, sauteed shrimp, house pesto sauce, parmesan	
<b>ROASTED AMISH CHICKEN</b> .....	\$23
morel mushrooms, celery root, carrot puree pickled mustard seed, natural chicken jus	
<b>30 DAY AGED BONE-IN RIBEYE {20 OZ}</b> .....	\$45
rosemary butter, whipped béarnaise.	
<b>TRUFFLE MUSHROOM PASTA {V}</b> .....	\$19
hand-made pappardelle, black truffle, parmesan sauteed shrimp, house pesto sauce, parmesan	